

QUERY CONTROL FORM

RTIS USE ONLY

Application No. 09/913,548Prepared by Lois StoneTracking Number 5812971Examiner-GAU Bhat-1761Date 4/16/05Week Date 12/8/03No. of queries 1

IFW

JACKET

a. Serial No.	f. Foreign Priority	k. Print Claim(s)	p. PTO-1449
b. Applicant(s)	g. Disclaimer	l. Print Fig.	q. PTOL-85b
c. Continuing Data	h. Microfiche Appendix	m. Searched Column	r. Abstract
d. PCT	i. Title	n. PTO-270/328	s. Sheets/Figs
e. Domestic Priority	j. Claims Allowed	o. PTO-892	t. Other

SPECIFICATION

- a. Page Missing
- b. Text Continuity
- c. Holes through Data
- d. Other Missing Text
- e. Illegible Text
- f. Duplicate Text
- g. Brief Description
- h. Sequence Listing
- i. Appendix
- j. Amendments
- k. Other

CLAIMS

- a. Claim(s) Missing
- b. Improper Dependency
- c. Duplicate Numbers
- d. Incorrect Numbering
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MESSAGE

Claim 4 (original claim 12) depends on
one of claims 1 to 11 (claim 11 is
canceled and other claims are numbered
above claim 4). Please, advise.

Thank you,

initials CS

RESPONSE

No, it doesn't. It depends
from claim 1, which is NOT
canceled.
This same query was already
answered by Examiner more
than a month ago!

initials JBH

1. A process for producing a concentrate of denatured whey protein aggregates, the process essentially consisting of the steps that

a) an aqueous whey protein solution having a whey protein content of at most 3% by weight is heat-denatured by hot-holding at a temperature in the range from 75 to 150°C, at a pH in the range from 5.0 to 7.0 under essentially non-shearing conditions in such a manner that $\geq 90\%$ of the whey protein are heat-denatured to form whey protein aggregates having a mean aggregate size (median) in the range from 1 to 4 μm , and that

b) a concentration step is then carried out.

(Amended) 2. The process as claimed in claim 1, wherein the aqueous solution containing whey proteins is selected from a milk microfiltration permeate and a whey.

(Amended) 3. The process as claimed in claim 1, wherein, when the hot-holding under essentially non-shearing conditions is carried out, a value for the shearing rate of 2000 s^{-1} , preferably 1000 s^{-1} , is not exceeded.

(Amended) 4. The process as claimed in claim 1, wherein the aqueous solution is a non-enriched whey.